

L O N's

at the hermosa

Signature Drinks

Our cocktails are hand-crafted with locally sourced ingredients and fresh herbs from our garden

SETENTA Y CINCO

Codigo Rosa, Camp Viejo Cava
Brut Rose, hibiscus, lemon 15

OPEN SESAME

Sesame-washed Four Roses bourbon,
Hardy Pineau Le Coq d'Or cognac,
Benedictine, mole bitters 15

FALL SANGRIA

AZ Mission vodka, cabernet, cranberry,
orange, pumpkin, cinnamon 15

GUIL-TEA PLEASURE

Drumshanbo Irish Gunpowder gin,
English grey tea syrup, vanilla 15

APPLE OF MY PIE

Apple-infused Real McCoy 3-year rum,
cinnamon, vanilla, pumpkin 15

FLAVORS OF FALL

Nutmeg & Basil infused Nobel Oaks
bourbon, Barrow's Intense Ginger 15

Cocktails On Tap

HERMOSA MULE

Vodka, ginger beer, lime juice 12

HOUSE MARGARITA

Agave, local Sun Orchard juices 12

Soup & Salads

SUGAR PUMPKIN BISQUE

Schreiner's chorizo-Patagonian
shrimp croquette, pepita pesto 14

HERMOSA SALAD

Organic greens, apple, sun dried cranberry,
candied pecans, Crow's black pepper feta,
cider vinaigrette 15 (gf)

LON'S CAESAR

Local gem lettuce, ancho croutons,
shaved Grana Padano 14, Add anchovy 3

SQUASH SALAD

Roasted kabocha, delicata squash, baby kale,
arugula, pomegranate arils, pumpkin chèvre,
pomegranate vinaigrette 16 (gf)

Appetizers

MAITAKE MUSHROOM TEMPURA

Blistered shishito peppers, miso-
tamari-caramel dipping sauce 18

SONORAN PASTA COMPANY RIGATONI

Grana Padano, black peppercorn, marcona
almonds, arugula, winter truffle butter 21

PECAN EMBER-SEARED AHI TUNA*

Seared at the table, charred vegetables,
chimichurri & toasted country bread 19

CHICKEN LIVER PÂTÉ

Toasted country bread, red onion
marmalade, apple-celery slaw 19

PATAGONIAN LANGOSTINO*

Aji amarillo-corn purée, bacon
& poblano tamal 21

LON'S CAVIAR*

20 grams of LON's Kaluga caviar,
crème fraîche, cured egg yolk,
house chicharrón MKT

V & GF are Vegan
or Gluten Free items

*cooked to order, consuming raw or undercooked
meats, poultry, seafood, shellfish, or eggs may
increase your risk to foodborne illness

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Wood-Grilled

COPPER RANCH 6 OZ FILET MIGNON*

Crispy potato confit, creamed greens, charred heirloom baby carrots, demi 57

COPPER RANCH PRIME NY STRIP*

Fried pickled potatoes, mushrooms, roasted romanesco, chimichurri 59

DRY AGED PORK CHOP PASTRAMI*

Parsnip mash, roasted apple, sautéed crispy brussels sprouts, pickled mustard seed demi 42

Seafood

ROASTED ICEFJORD SALMON*

Fennel-apple puree, charred heirloom carrot, fava beans, fennel salad, meyer lemon oil 39 (gf)

DIVER SCALLOPS*

Purple yam gnocchi, 'nduja, heirloom tomato, mushrooms, lemon butter 49

FRESH CATCH OF THE DAY*

Mesquite roasted kabocha squash, caramelized leek puree, romanesco, smoked beurre rouge MKT

LON'S SEAFOOD TRIO*

Please inquire with your server MKT

Specialties

SPAGHETTI SQUASH

Roasted heirloom tomato, romanesco, cauliflower, delicata squash, Crow's black pepper feta, piquillo pepper emulsion 32 (gf)

BRAISED SHORT RIBS

Heritage buttermilk polenta, roasted cauliflower, arugula-candied tomato salad, braising jus 45 (gf)

TWO WASH CHICKEN

Apple-chicken sausage, cheddar mashed potatoes, honey roasted parsnips & carrots, chicken jus 39 (gf)

DUCK DUO*

Roasted breast & confit leg, farro, dried fruit, foie gras croutons, currant jus 41

Enhancements

FOIE GRAS BUTTER 9 (gf)

PÉRIGORD TRUFFLE BUTTER 9 (gf)

DAY BOAT SCALLOPS* 21 (gf)

TRISTAN LOBSTER TAIL 39 (gf)

PATAGONIAN LANGOSTINO 17 (gf)

Sides

CRISPY CAULIFLOWER

Salsa verde, Calabrian chili 12 (gf)

BACON BRUSSELS SPROUTS

Mesquite gastrique 12 (gf)

WHIPPED POTATOES

With crème fraîche 12 (gf)

LON'S CACIO E PEPE

Crow's pepper feta, buttered breadcrumbs 14

SALT & VINEGAR FRIES

Truffle goat cheese dipping sauce 12

ROASTED DELICATA SQUASH

Golden raisins, pepitas, vanilla-fig balsamic 12 (gf)